

Antichi Sapori Campani proposes with a series of organic flours all those ancient varieties of wheat typical of the Italian tradition. Ancient grains include different varieties grown in the past and remained authentic and original over time without being modified by humans. They bring with them unique flavors and elements of biodiversity, whose organoleptic characteristics are inextricably linked to our territory.

Flours produced with stone milling:

- wheat flour
- buckwheat flour
- red/white/yellow corn
- oats
- emmer
- Senatore Cappelli
- Rye flour
- ancient soft wheat flour



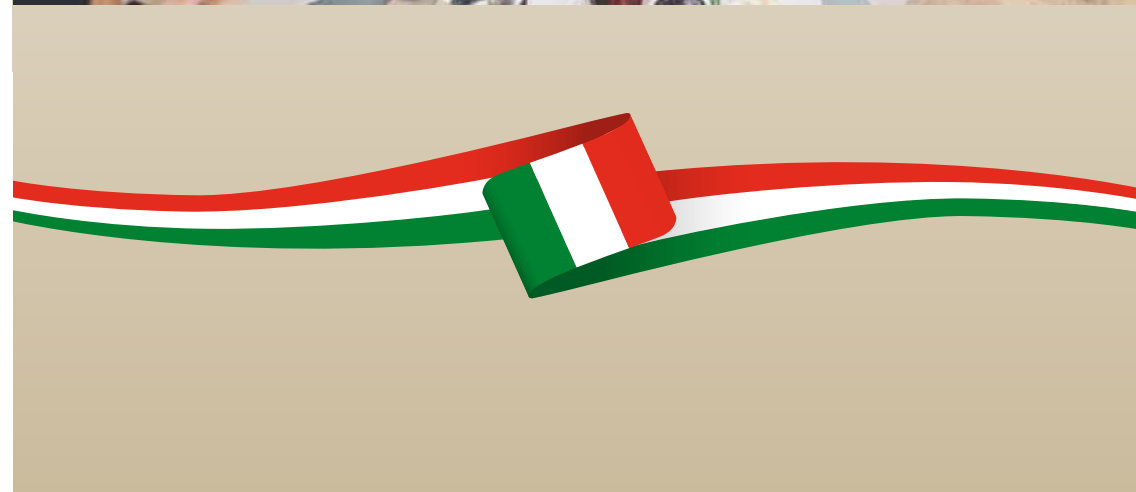
Types of flours:

- re-milled durum wheat semolina
- whole wheat flour
- wholemeal flour
- type 0 soft wheat flour



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## CHI SIAMO

The **Antichi Sapori Campani** project comes from the inspiration of a Neapolitan entrepreneur, who, with the support of his family and qualified collaborators, has the sole purpose of distributing, throughout the national and international territory, Campania food products whose characteristic is that of typicality, craftsmanship and above all authenticity.

There are three main points:

- reach our fellow countrymen, in Italy and abroad who for various needs have left their homeland but remain forever linked to the "ancient flavors of Campania";
- to let those who, staying in our places even for short periods, come into contact with our perfumes, our flavors in order they can savor our delicacies again;
- to be known by those who have never had the opportunity to taste our delicacies.

The idea of genuine and handcrafted products was born when **Dino Acocella**, owner of the company, discovered at the age of 40 that he had a food intolerance to wheat.

From there was born his passion and study for ancient grains, including, above all, the famous Senatore Cappelli durum wheat.

The project evolved with the production of pasta with Senatore Cappelli semolina branded "**L'Antico Grano**".

Subsequently, the project was enhanced with the adhesion of artisan realities among which are: producers of wines, cheeses, jams, preserves, liqueurs, cured meats and flours.

Their history and the quality of the products make them the flagship, constituting a source of pride.

My thanks for being part of the Antichi Sapori Campani family will never be enough.

## PASTA DI GRANO DURO SENATORE CAPPELLI

Pasta produced with wheat from the lands of Campania, 100% local wheat, the ancient flavors of Campania pasta is a pasta that respects traditions.



**Fusilloni** - Pasta di Grani Antichi Senatore Cappelli



**Pennoni** - Pasta di Grani Antichi Senatore Cappelli



**Riccia** - Pasta di Grani Antichi Senatore Cappelli



**Strascinati** - Pasta di Grani Antichi Senatore Cappelli



**Rigatoni** - Pasta di Grani Antichi Senatore Cappelli



**Tubetti** - Pasta di Grani Antichi Senatore Cappelli



**Fettuccine** - Pasta di Grani Antichi Senatore Cappelli



**Farina** Senatore Cappelli



**Cortecce** - Pasta di Grani Antichi Senatore Cappelli